

Amendments to the Claims

This listing of claims will replace all prior versions, and listings, of claims in the application.

Listing of the Claims:

Claim 1 (Currently Amended) Process for the preparation of an edible dispersion comprising oil and structuring agent and one or more of an aqueous phase and/or a solid phase, comprising forming in which the dispersion is formed by mixing oil, solid structuring agent particles and the aqueous phase and/or the solid phase, wherein the solid structuring agent particles have a microporous structure of submicron size particles.

Claim 2 (Canceled)

Claim 3 (Previously presented) Process according to claim 1, wherein the structuring agent is edible fat.

Claim 4 (Currently Amended) Process according to claim 1, wherein the edible dispersion is a water and oil containing emulsion, ~~optionally including a solid phase.~~

Claim 5 (Currently Amended) Process according to claim 3, wherein the solid structuring agent particles have ~~a~~ an average diameter $D_{3,2}$ of 60 μm or lower.

Claim 6 (Previously presented) Process according to claim 1, wherein the solid structuring agent particles have an average particle size $D_{3,2}$ of 30 μm or lower.

Claim 7 (Currently Amended) Process according to claim 1, wherein comprising preparing the solid structuring agent particles are prepared using a micronisation process by preparing a homogeneous mixture of structuring agent and liquefied gas or supercritical gas at a pressure of 5-40 MPa and expanding the mixture through an orifice, under such conditions that a spray jet is applied in which the structuring agent is solidified and micronised..

Claim 8 (Canceled)

Claim 9 (Original) Process according to claim 8, wherein the homogenised mixture comprises oil.

Claim 10 (Original) Process according to claim 9, wherein the homogenised mixture comprises 10-90 wt.% based on the weight of the sum of oil and structuring agent.

Claim 11 (Previously Presented) Process according to claim 9, wherein temperature of the mixture of structuring agent and liquified gas or supercritical gas is such that the mixture forms a homogeneous mixture.

Claim 12 (Original) Process according to claim 11, wherein the temperature of the mixture of structuring agent and liquified gas or supercritical gas is below the slip melting point of the structuring agent at atmospheric pressure and above the temperature at which phase separation of the mixture occurs.

Claim 13 (Currently Amended) Process according to claim 1, wherein a gas jet is applied in addition to the spray jet.

Claim 14 (Original) Process according to claim 13, wherein the gas jet is positioned such that re-circulation of material expanded through the orifice is reduced or avoided.

Claim 15 (Previously Presented) Process according to the claim 13, wherein the gas from the gas jet flows essentially tangentially to the flow direction of the spray jet.

Claim 16 (Previously Presented) Process according to any claim 1, wherein the spray jet is sprayed into a collection chamber, and a flow of gas having a temperature lower than the slip melting point of the structuring agent is fed into the collection chamber.

Claim 17 (Canceled)

Claim 18 (Currently Amended) ~~Use Process~~ according to claim 171, wherein the edible dispersion comprising oil is a water and oil containing emulsion, optionally including a solid phase.

Claim 19 (Currently Amended) ~~Use Process~~ according to claim 171, wherein the edible dispersion is a dispersion of 30-75 wt.% solid matter in oil.

Claim 20 (Currently Amended) ~~Use Process~~ according to claim 19, wherein the solid matter comprises dry particulate matter.

Claim 21 (Currently Amended) ~~Use Process~~ according to claim 20, wherein the dry particulate matter comprises one or more of flour, starch, salt, dried herbs, spices and mixtures thereof.